

# NEIPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5.2 kg (91.2%) | 81 %  | 5   |
| Grain | Platki owsiane           | 0.5 kg (8.8%)  | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Equinox  | 10 g   | 40 min | 14.1 %     |
| Boil                | Equinox  | 20 g   | 10 min | 14.1 %     |
| Boil                | Marynka  | 15 g   | 5 min  | 7.3 %      |
| Boil                | Marynka  | 15 g   | 40 min | 7.3 %      |
| Aroma (end of boil) | Sterling | 30 g   | 0 min  | 7.4 %      |
| Aroma (end of boil) | Simcoe   | 30 g   | 0 min  | 11.1 %     |